

<b>BAKERY SANITARY COMPLIANCE CHECKLIST</b> (This appendix is an integral part of MIL-STD-1105E and its application is mandatory.)		<b>1. DATE OF INSPECTION</b> (YYYYMMDD)	
<b>2. FACILITY INSPECTED</b>			
a. NAME		b. ADDRESS	
<b>3. FACILITY OWNER</b>			
a. NAME OF COMPANY OR INDIVIDUAL		b. TELEPHONE NUMBER	
<b>4. ACCOMPANYING INDIVIDUAL</b>			
a. NAME		b. TITLE	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>5.1 PREMISES</b>			
a. Not well drained		3	
b. Not free from nuisances and sources of contamination, to include approaches to shipping docks and dust		5	
<b>5.2 CONSTRUCTION OF BUILDING</b>			
a. Not large enough to accommodate the operation without hampering sanitary practices		5	
b. Walls, floors, and ceilings not in good repair or not constructed of materials that can easily be kept clean and sanitary		5	
c. Wiring, pipes, hangers, and ducts not constructed or enclosed to prevent contamination		5	
d. Exterior openings not in good repair or not equipped with screens or other means to prevent the entrance of insects, birds, and/or other animals		5	
e. Air curtains, if used, not in compliance with NSF standards		3	
f. Screen doors not outward opening and not self-closing		3	
g. Processing area opens directly into living quarters, garages, or heavy maintenance shops		4	
h. Facilities for storage of raw materials, packing and packaging materials, and finished products not provided		5	
<b>5.2.1 BULK UNLOADING FACILITIES</b>			
a. Facilities for bulk unloading not constructed as prescribed		3	
b. Facilities for washing and sanitizing of tanks, bins, piping, etc. not as specified		4	
c. Tank manholes not protected from contamination as required		3	
<b>5.2.2 CONSTRUCTION OF TOILET/DRESSING ROOM AND HANDWASHING FACILITIES</b>			
a. Sufficient number of toilets not provided		5	
b. Toilet rooms not conveniently located		4	
c. Toilet rooms constructed of materials that are not easily cleaned		4	
d. Toilet rooms not vented to the outside		3	
e. Toilet rooms open directly into rooms where products are being processed and/or doors not self-closing and tight-fitting		5	
<b>5.3 LIGHTING</b>			
a. Insufficient lighting		4	
b. Lights in processing area not shielded or shatterproof when required		5	
<b>5.4 VENTILATION AND HUMIDITY</b>			
a. Insufficient control of moisture and air movement causing mold and condensates on walls, ceiling, or product		5	
b. Ventilation system not clean and in good repair		5	
c. Air not filtered and/or directed outward where required		5	
<b>5.5 WATER SUPPLY</b>			
a. Cross-connection exists between potable and nonpotable water supply or sewage system		Critical	
b. Potable water supply found to be nonpotable		Critical	
c. Not easily accessible		4	
d. Inadequate in quantity (hot or cold)		5	
e. Lacks protection against possible back-siphonage		5	
f. Potability certificate not current or available		5	
<b>5.5.1 NONPOTABLE WATER</b>			
a. Nonpotable water outlets not identified by prominently displayed color code and labels		5	
b. Nonpotable water used for other than authorized purposes		5	
<b>5.6 ICE</b>			
a. Not made from potable water		Critical	
b. Not manufactured, handled, stored, or used in a sanitary manner		5	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>5.7 DISPOSAL OF WASTES</b>		
a. Liquid wastes not disposed of in a sanitary manner	5	
b. Floor drains not functional or properly trapped	3	
c. Dry and product waste not collected in properly covered containers and disposed of at required intervals and/ or in a sanitary manner	5	
<b>5.8 TOILET/DRESSING ROOM AND HANDWASHING FACILITIES</b>		
a. Handwashing sign, water at tepid temperature, soap, soap dispenser or appropriate hand-drying facilities, absent or not conveniently located	5	
b. Toilets, dressing rooms, and handwashing facilities not maintained in a clean, orderly fashion	5	
c. Toilet/dressing rooms used for storage of cleaning equipment and/or supplies	3	
<b>5.9 CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS</b>		
a. Design, construction, and use of equipment and utensils does not preclude the adulteration of food	Critical	
b. Prohibited lubricants used on product contact surfaces	Critical	
c. Product-contact surfaces not of nontoxic material	Critical	
d. Lubricants not used in a manner that prevents contamination of product or product contact surfaces	5	
e. Product-contact surfaces not of impervious material, not smooth, nor of corrosion-resistant material	5	
f. Equipment not easily accessible for cleaning, maintenance, and inspection	5	
g. Compressed air introduced into the product area not adequately filtered or trapped	4	
h. Equipment and utensils not kept in good repair	5	
<b>5.10 CLEANING AND SANITIZING TREATMENT</b>		
a. Cleaning or sanitizing methods do not prevent product contamination or adulteration	Critical	
b. Cleaning and sanitizing chemicals not used as prescribed by manufacturer	Critical	
c. Unauthorized chemical compounds used for cleaning and sanitizing	Critical	
d. All multiservice containers, equipment, and utensils not cleaned and sanitized after use	5	
e. Cleaning and sanitizing chemicals not properly labeled or stored	5	
f. Test kit or other device not used when chemical sanitizers are utilized	5	
g. Water used as sanitizer less than 170 °F (77° C) and/or contact time less than 30 seconds	5	
h. Receiving, processing, and storage rooms and areas not maintained in a clean, sanitary manner	5	
i. Cleaning and sanitizing supplies not available	4	
j. Cleanup personnel not trained in acceptable cleaning and sanitizing methods	5	
k. Sifters not cleaned thoroughly at least once every two weeks	3	
l. Other flour-handling equipment not cleaned at least once every four weeks	3	
m. Equipment housings that remain dry and structural surfaces not cleaned at least once every four weeks	3	
n. Parts of equipment which get wet not cleaned daily	3	
o. Cleaning procedures and schedules not maintained	4	
p. Equipment not clean and sanitized	5	
<b>5.11 METHODS</b>		
a. Methods permit contamination/adulteration of product	Critical	
b. Methods permit deterioration of product	5	
c. Finely-milled flour not sifted through a US Standard (ASTM) sieve No. 30 or finer or equivalent bolting cloth or wire mesh or finer screen	4	
<b>5.12 PUBLIC HEALTH CONTROL</b>		
a. Raw materials not from approved or exempt sources as required by AR 40-657/NAVSUPINST 4355.4/ MCO P10110.31	Critical	
b. Not inspected upon receipt and at other times as needed for determination of adulteration, contamination, or infestation	5	
c. Open bags or containers not on a clean dry surface off the floor or no date indicating when opened is present	4	
d. Examinations not performed to assure adequate public health control of finished products	5	
e. Records of examination and tests of raw materials and finished products not available	5	
<b>5.13 COOLING AND REFRIGERATION</b>		
a. Cooler rooms not free from objectionable odors or mold and/or not maintained in a sanitary manner	5	
b. Product not stored at proper temperature and humidity	5	
c. Accurate thermometer not indicating a representative air temperature	3	

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<b>5.14 STORING AND STORAGE FACILITIES</b>		
a. Storing methods do not minimize deterioration or prevent contamination (includes packaging, packing, and single service articles)	5	
b. Shelves, cabinets, or dunnage not used where necessary to prevent contamination or minimize deterioration	5	
<b>5.15 CONTROL OF INSECTS, BIRDS, RODENTS, AND/OR OTHER ANIMALS</b>		
a. Presence of insects, birds, rodents, and/or other animals in production area	Critical	
b. Unauthorized insecticides or rodenticides used	Critical	
c. Insecticides or rodenticides not used IAW labeled directions	Critical	
d. Presence of insects, birds, rodents, and/or other animals in nonproduction area	5	
e. Effective measures for control of insects, birds, rodents and/or other animals not maintained at all times	5	
f. Rodent harborages or insect breeding places present	5	
g. Insecticides or rodenticides handled or stored in an unsafe manner	5	
<b>5.16 VEHICLES AND TRANSPORTATION FACILITIES</b>		
a. Not constructed or operated to protect contents from contamination or deterioration	Critical	
b. Not properly maintained or not clean	3	
<b>5.17 CLEANLINESS AND HEALTH OF PERSONNEL</b>		
<b>5.17.1 CLEANLINESS</b>		
a. Employees not washing hands after contamination	Critical	
b. Evidence of eating, smoking, chewing gum, tobacco, or expectorating in product handling areas	5	
c. Fingernail polish and/or unauthorized jewelry worn by plant personnel	3	
d. Employees not wearing garments/hair restraints suitable for work being performed	5	
e. Storage of employee's personal effects in production rooms	3	
f. Lunchroom(s) not maintained in clean, orderly fashion	4	
g. Each employee not furnished a locker or other suitable storage facility	3	
h. Locker(s) not maintained in clean, orderly fashion	4	
<b>5.17.2 HEALTH</b>		
a. Employees affected with or a carrier of a communicable or infectious disease not excluded from product areas; and/or employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, products, or food contact surface	Critical	
b. Prescribed medical examinations of personnel not being made and/or records of such not available	4	
c. Plant personnel not instructed in acceptable hygienic practices, disease control, and proper sanitary rules of food handling	5	
<b>6. FORMULA</b>	TOTALS	347
$\frac{\text{SCR} = \text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$	MINUS NONAPPLICABLE DEFECT POINTS	-
	NET TOTAL DEFECT POINTS	
<b>7a. SCR COMPUTATIONS</b>	<b>b. SCR ASSIGNED</b>	<b>c. NUMBER OF CRITICAL DEFECTS</b>
<b>8. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT</b> <i>(Record the agency, date, and results of last inspection.)</i>		

## BAKERY SANITARY COMPLIANCE CHECKLIST

9. **METHODOLOGY SECTION** *(Record narrative information describing the plant, premises, equipment, and procedures. Discussion of Hazard Analysis Critical Control points and the Diagram of the facility required in para 4.2.3 must be included.)*

## BAKERY SANITARY COMPLIANCE CHECKLIST

10. REMARKS/RECOMMENDATIONS *(Key discrepancies noted to the subparagraph numbers above.)*

### 11. INSPECTOR

a. TYPED NAME

b. TITLE

c. GRADE

d. SIGNATURE

e. DATE SIGNED (YYYYMMDD)

f. TELEPHONE